



COUP DE CŒUR DE VERTUS

Champagne Extra-Brut Blanc de Blancs Premier Cru - Millésimé

A rare champagne without the addition of liqueur d'expédition (a blend of cane sugar and wine added at the final production stage), our vintage cuvee Coup de Coeur represents the very essence of the champagne. Produced exclusively from the grapes of two very old vines of the noble Chardonnay variety in our Vertus Premier Cru vineyard, this «plot-based» cuvee is nothing less than exceptional, representing the true expression of a terroir ...

It has a beautiful yellow hue with glints of bronze and its expressive nose presents delicate scents of acacia and white flowers dominated by Viennese pastry flavours. Its flinty, crystalline mouth with subtle roasted undertones offers a freshly herby finish.



Composition:

100% Chardonnay from Vertus Premier Cru.

Terroir:

Exclusively from our Vertus Premier Cru vineyard. The vines were planted half-way up the slope in the 1960s by the father and grandfather of Richard and Romain COLIN at Prôles and Chétivin. With a north-east exposure, the chalky soil gave the plots exceptional maturity. Over 50 years old, the vines produce far less fruit – only a few bunches – but give us an exceptionally concentrated terroir flavour.

Vinification:

Traditional champagne pressing in a vertical wooden press, decanted and clarified, followed by alcoholic fermentation in a stainless steel vat whose temperature is regulated at 18/20°. Aged on lees without malolactic fermentation for 6 months before bottling, it spends at least 6 years on the slats before it reaches perfect maturity.

Presentation:

Only in bottles. Production limited to 4,000 numbered bottles bearing a capsule enclosing the Coeur de Vertus logo, the emblem of the village, underlined by three Swarovsky stones. In a single-bottle case.

Our recommendation:

A wine to drink now for Chardonnay enthusiasts but one which can also be kept for a few years. Serve it as an aperitif with cheese puffs, sushi, scallops and generally with oysters and seafood.

WWW.CHAMPAGNE-COLIN.COM